

"Kansai Culinary Tour Fair"

Chef Selection of 2 Appetizers

Mustard-Marinated Kyo-Mizuna Potherb Mustard
with Flying Fish Roe
Simmered Turnip from Kyoto
with Dried Shrimp and Bonito Flakes

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber
Bell Pepper / Giant Elephant Ear
Mini Tomato / Egg Plant from Kaizuka, Osaka

*

Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 8 Kushiage **Served with Andes Salt and Original Sauce**

Tiger Prawn
Iceplant from Shiga Wrapped with Duck Breast
Soy Milk Skin Tofu
Young Sweetfish from the Lake Biwa
Omi Beef from Shiga with Butterbur Miso on Top
Branded Shiitake Mushroom from Wakayama
Dumpling of Baby Sardine from Awajishima
Osaka Branded Pork and Leek

*

Rice Dish

Butter-Flavored Rice with Spring Onion, Bacon and Sea
Lettuce
Miso Soup and Japanese Pickles

*

Dessert

Seasonal Fruit Selection

*

Coffee or Tea

¥10,250

Recommended Plate

Jamón Serrano	+¥1,100
Cheese Selection	+¥1,000

* The menu may change without prior notice. Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.
Prices are inclusive of 13% service charge and 10% consumption tax.

Menu Traditional

Amuse

Fried and Simmered Manganji Pepper and
Vinegared Mackerel with Japanese Ginger and
Bonito Flakes

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber

Bell Pepper / Giant Elephant Ear

Mini Tomato / Egg Plant from Kaizuka, Osaka

*

Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 7 Kushiage

Served with Andes Salt and Original Sauce

Tiger Prawn

Spring Ginger Wrapped with Pork

Soy Milk Skin Tofu

Baby Sardine Dumpling

Sweet Potato

Japanese Pork and Leek

Green Peas Croquet

*

Rice Dish

Butter-Flavored Rice with Onion, Bacon and Sea
Lettuce

Miso Soup and Japanese Pickles

*

Dessert

Ice Cream

*

Coffee or Tea

¥7,950

Recommended Plate

Jamón Serrano	+¥1,100
Cheese Selection	+¥1,000

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Menu Fusion

Amuse

Fried and Simmered Manganji Pepper and
Vinegared Mackerel with Japanese Ginger and
Bonito Flakes

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber

Bell Pepper / Giant Elephant Ear

Mini Tomato / Egg Plant from Kaizuka, Osaka

*

Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 10 Kushiage Served with Andes Salt and Original Sauce

Tiger Prawn

Broad Bean Wrapped with Loin Ham

Young Corn Simmered in Consomme

Soy Milk Skin Tofu

Wagyu Beef with Butterbur Miso on Top

Inka-no-mezame Potato and Truffle

Young Sweetfish

Iceplant Wrapped with Duck Breast

White Asparagus

Bonito Cutlet alla Milanese

*

Rice Dish

Butter-Flavored Rice with Spring Onion, Bacon
and Sea Lettuce

Miso Soup and Japanese Pickles

*

Dessert

Ice Cream

*

Coffee or Tea

¥10,250

Recommended Plate

Jamón Serrano +¥1,100

Cheese Selection +¥1,000

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Menu SH'UN

Amuse

Today's Selection of Seasonal Sashimi

*

Seasonal Vegetable Sticks with Original Salt and Red Salt

Purple Radish / Carrot / Cucumber

Bell Pepper / Giant Elephant Ear

Mini Tomato / Egg Plant from Kaizuka, Osaka

*

Homemade Bread

SH'UN Original Mini Baguette
and Onion Focaccia

*

Selection of 14 Kushiage Served with Andes Salt and Original Sauce

Tiger Prawn

Spring Ginger Wrapped with Pork

Branded Shiitake Mushroom from Wakayama

Young Sweetfish

Inka-no-mezame Potato and Truffle

Wagyu Beef with Butterbur Miso on Top

Soy Milk Skin Tofu

Bonito Cutlet alla Milanese

Broad Bean Wrapped with Loin Ham

Sweet Potato

Baby Sardine Dumpling

White Asparagus

Japanese Pork and Leek

Grunt with Basil Miso

*

Granite

*

Rice Dish

Butter-Flavored Rice with Spring Onion, Bacon
and Sea Lettuce or

Cold Udon Noodles with Grated Radish
and Sudachi Citrus

Miso Soup and Japanese Pickles

*

Dessert

Seasonal Fruit Selection

*

Coffee or Tea

¥12,000

Recommended Plate

Jamón Serrano +¥1,100

Cheese Selection +¥1,000

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